Raspberry Apple Galette

Description

I also knew that I wanted to make a galette and I wanted to have pears in it. I seem to recall my mum making a blackberry pear jam when we were kids and I thought it would be a really good flavour combination. And I'd never made a galette but they always look so beautiful. I also knew I wanted to use goat cheese and I got the idea for sweetening it with honey from this Food Network recipe. As a total aside, did you know that Melissa is actually Greek for honey bee and Meli (my nickname) is Greek for honey? Appropriate, yes?



Summary

Yield: 6
Source: Eyes Bigger than My Stomach
Prep Time: 30 minutes
Category: Desserts
Cuisine: American
Tags: new pdf

Ingredients

- 1/4 cup flour
- 1 sheet puff pastry
- 3 oz goat cheese
- 2 tbsp honey
- 1 apple sliced
- 8 oz blackberry
- 1/4 cup milk

Instructions

preheat oven to 400F

Raspberry Apple Galette

dust your work surface with flour and roll out your sheet of puff pastry till it's about 10x10 inches

move the rolled out pastry to a parchment paper lined baking tray

in a separate bowl, mix goat cheese and honey until you have a very smooth and spreadable consistency

Spread the middle 8 inches of the pastry sheet with the cheese mixture.

I found working with a knife was easier than a spatula.

Be careful as the pastry will tug and pull

arrange blackberries and apple slices in the middle of the pastry sheet

pull up the edges of the pastry to wrap the fruit, leaving an opening in the middle.

It doesn't need to be perfect - it's supposed to look rustic!

brush pastry with milk - this will help the edges pinch and stick together

Raspberry Apple Galette

sprinkle pastry with sugar and gently press it into the crust

bake for 25-30 minutes or until the pastry is golden and fruit is soft and bubbly

dust with powdered sugar after cooling if you wish

enjoy